

**AMENDMENTS TO THE CLAIMS**

1. (Currently Amended) [[A]]An isolated *Lactobacillus paracasei* CJLA0310-KCCM-10542 (Accession Number: KCCM-10542) strain from Kimchi, characterized [[of]] by having excellent lactic acid production capacity and high growth rate.
2. (Original) A method for producing lactic acid with high concentration by cultivating the strain of claim 1 in a medium that comprises 160-180g/L of glucose, 15g/L of yeast extract, and 7-15g/L of peptone.
3. (Original) The method according to claim 2, wherein the production ratio of D-lactic acid and L-lactic acid is adjusted by varying the cultivation temperature in a range of 33-41°C.
4. (Original) The method according to claim 2, wherein the medium comprises corn steep powder in replacement of yeast extract.